



For Immediate Release

International Production & Processing Expo

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Foodborne Pathogen Control the Focus of New, Hands-on Food Safety Program at 2019 IPPE

TUCKER, Ga. – Nov. 8, 2018 – The 2019 International Production & Processing Expo (IPPE) will offer a new education program titled, [Salmonella and Campylobacter Control in Poultry Production and Processing – Meeting Food Safety Goals](#). The program, scheduled for Thursday, Feb. 14, and Friday, Feb. 15, 2019, will provide participants with new information on state-of-the-art technologies, methods and processes in addressing food safety issues faced by the poultry industry. The two-day workshop is a collaboration between the U.S. Poultry & Egg Association (USPOULTRY) and the University of Georgia’s Department of Poultry Science.

“Food safety is a critical component of today’s poultry processing operations. This workshop will present the latest information on pathogen control in poultry production and processing, along with practical steps to achieving your goals, followed by an opportunity to practice the lessons learned in a hands-on environment,” said Rafael Rivera, manager of food safety and production programs for USPOULTRY.

This inaugural workshop will be on control of foodborne pathogens, *salmonella* and *campylobacter*, on the farm and at processing. The first day, speakers will focus on validation of antimicrobial interventions in processing operations and continuous verification of the effectiveness of processing in controlling the prevalence and concentrations of *salmonella* and *campylobacter*.

The second day will be held at the University of Georgia’s poultry processing pilot plant where attendees will participate in hands-on activities by designing a validation experiment for a unit operation within a poultry processing operation, inoculate with surrogate organisms, treat the product and then evaluate the effectiveness of the antimicrobial intervention. These activities are designed to provide the participants with state-of-the-art knowledge, methods and processes in addressing the issues faced by the poultry industry today.

“*Salmonella* and *Campylobacter* Control in Poultry Production and Processing – Meeting Food Safety Goals” will be held from 9 a.m. to 5 p.m. on Feb. 14. Participants will meet back at the Georgia World Congress Center at 7 a.m. on Feb. 15 to be transported to the University of Georgia for the second day’s session, with the participants being transported back to the Georgia World Congress Center after the program ends at 1 p.m. The fee for this program is \$600. Lunch is included both days.

More information is available on the IPPE [website](#), where [online registration for IPPE](#) is now open.

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ABOUT IPPE

The International Production & Processing Expo (IPPE) is a collaboration of three shows - International Feed Expo, International Meat Expo and the International Poultry Expo - representing the entire chain of protein production and processing. The event is sponsored by the American Feed Industry Association (AFIA), North American Meat Institute (NAMI) and U.S. Poultry & Egg Association (USPOULTRY).

ABOUT AFIA

Founded in 1909, the American Feed Industry Association (AFIA), based in Arlington, Va., is the world's largest organization devoted exclusively to representing the business, legislative and regulatory interests of the U.S. animal food industry and its suppliers. The organization's membership is comprised of more than 680 domestic and international companies that represent the total feed industry—manufacturers of commercial and integrated feed and pet food, ingredient suppliers, pharmaceutical companies, industry support and equipment manufacturers. AFIA members manufacture more than 75 percent of the feed and 70 percent of the non-grain ingredients used in the country. AFIA is also recognized as the leader on international industry developments and holds membership in the International Feed Industry Federation (IFIF).

ABOUT NAMI

The North American Meat Institute (NAMI) is the leading voice for the meat and poultry industry. Formed from the 2015 merger of the American Meat Institute (AMI) and North American Meat Association (NAMA), the Institute has a rich, century-long history and provides essential member services including legislative, regulatory, scientific, international and public affairs representation. NAMI's mission is to shape a public policy environment in which the meat and poultry industry can produce wholesome products safely, efficiently and profitably. Together, the Institute's members produce the vast majority of U.S. beef, pork, lamb and poultry and the equipment, ingredients and services needed for the highest quality products.

ABOUT USPOULTRY

U.S. Poultry & Egg Association (USPOULTRY) is the all-feather organization representing the complete spectrum of today's poultry industry, whose mission is to progressively serve member companies through research, education, communication and technical assistance. Founded in 1947, USPOULTRY is based in Tucker, Ga.